



Gido
Amagakure

1

sweetness
& lightning

sweetness & lightning

1



Gido Amagakure

c o n t e n t s

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MORNING,

DADDY!

シ
リ
リ
リ
BEEP
BEEP
BEEP

MMM...

INHALE

すう....

RUMBLE

RUMBLE

Don't
move...

Hey!

Tsumugi!
You're
stepping
on the
hand-
outs!

Huh?

クリ
CRINKLE

Nn.

S'morn-
ing!

すう
CRINKLE



Okay!

SMACK

SMACK

Yes, sir!

Watch it while you eat breakfast.

Sure, sure.

Daddy, can I watch Magi-Girl?

I can't find my pink Magi-Girl outfit!

Daddy!

I've gotta buy cherry tomatoes...

Hold on a second.

You won't get away that easily!

Packages: Edamame, Fried Chicken
Left: Jelly





Oh...

Sorry.
I think I'm
going to skip
it, after all.

So are you
coming to
the welcome
and goodbye
party?

You can
bring the
kid...





okay!

Anyway,
first
period's
starting.

It can't be
helped...

*He rejected
us again!*

YAWN

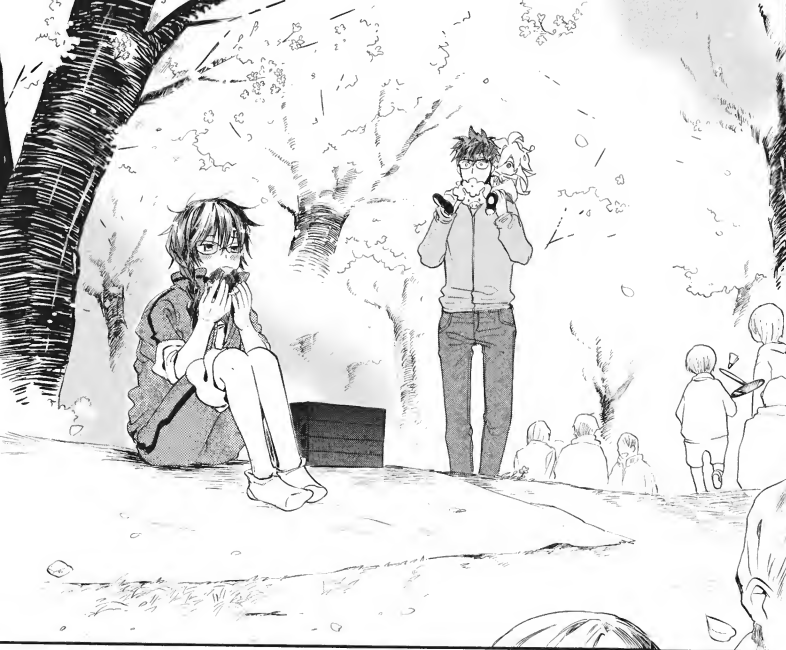
It's only been
six months
since his wife
died.

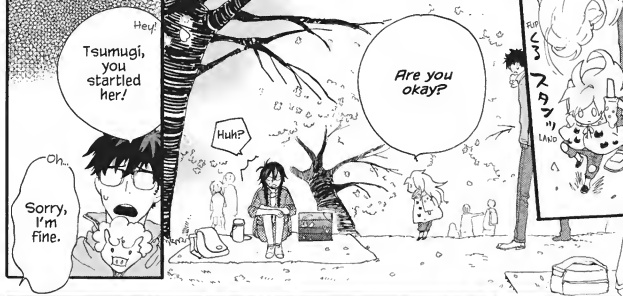
Flower-
viewing?

I'll
go!

...









I know
she's
busy...

So I
started
thinking
about how
she made
it.

But the
food was
good, even
though I'm
alone.

And
so...
...I got
mad.



I see.

...I started
crying,
for some
reason.

...and
then...

As I ate,
I just kept
remembering
things...



Uh...

All by
your-
self?

SORRY,
I ALREADY
ATE IT
ALL.

All by
my-
self!



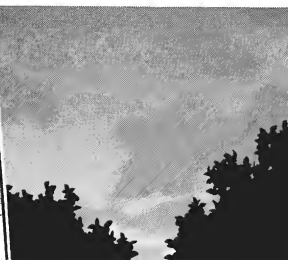
Was it
that
good?



DROOL
たれ



card: Restaurant Megumi







Hm.
Hmm...

About
this
good.



How was
your
dinner



How
about a
'thank
you'?

Thanks
for the
food!

POKE
POKE

I ate
it!



うちゅ
SMOOCH

Oh!

Feel
better?

Kiss
Kiss!

I have
no idea
how good
that is.



ZOOM!

GYAH!
Ha ha ha!

Thanks!
Gotcha
back!



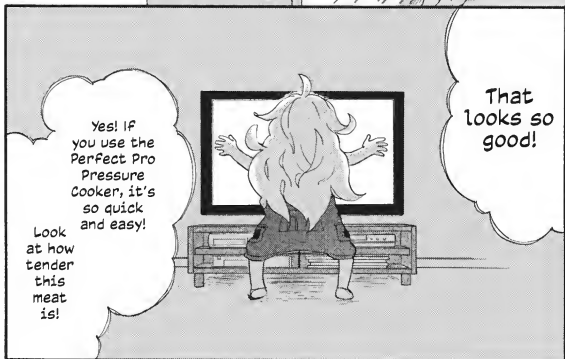


Sorry!
The sitter
already
left, right?

I'm
back!

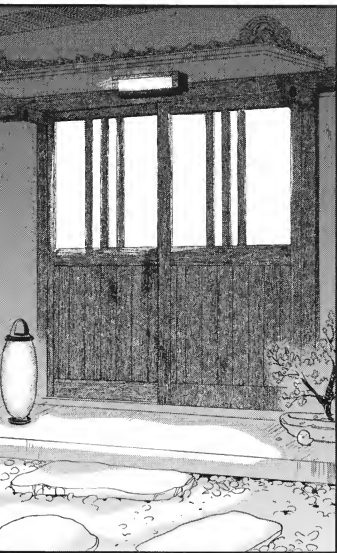
KA-
CHUNK

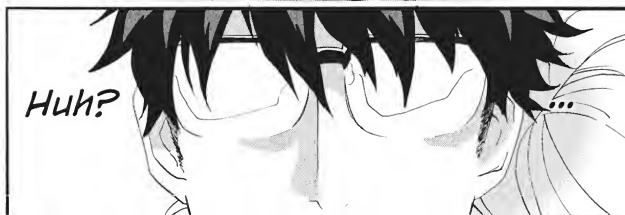










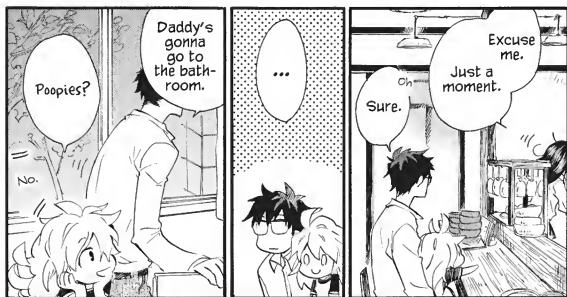






*See translator's note at the end of the volume.







I'm fine.

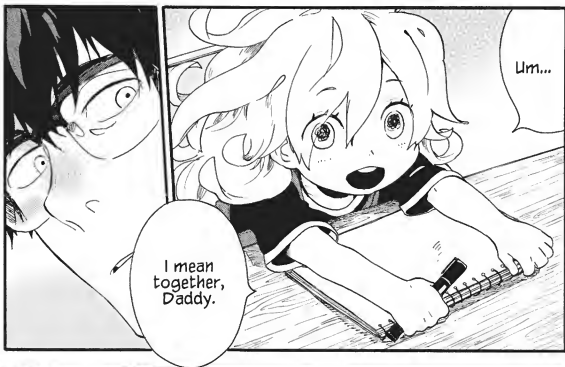
'Cause
you...

SPLASH

...you can't
cook, can
you?

WHEN I WENT
CAMPING, THIS IS
HOW WE MEASURED
THE WATER.

That's
for
cooking
rice over
a camp-
fire...



Maybe...
you're
right.

Yeah.



It's...
probably
ready.



Umm...
Sake!

*I've
heard it
tastes
better if
you mix
in a little
sake.*

I think.

It's
always

BLUP

ト

ト

ト

BLUP



BEEP!

14:59

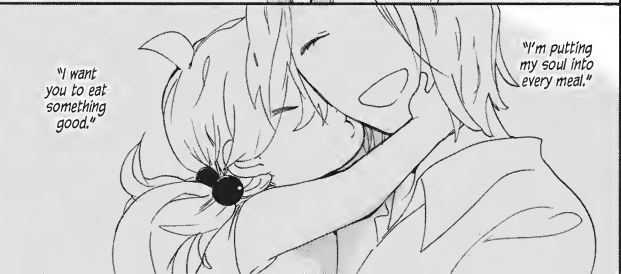
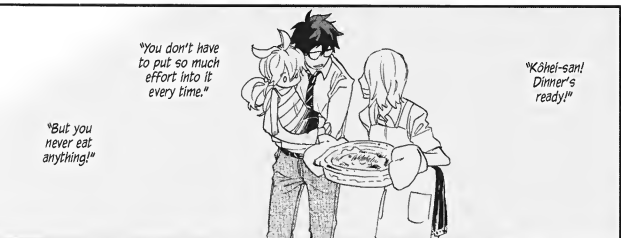
14:59

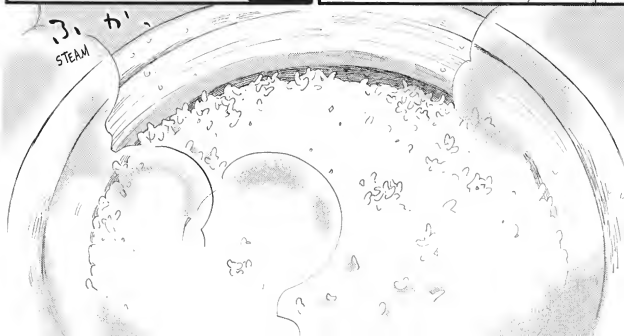


リセット
RESET



ストップ
STOP







Whew.



...READY!



The
rice
is...



Oh, I'm
super-
hungry!

OH.

YEAH!

Okay!
Eat up,
every-
body!



*Watch
me eat!*

Oh
...

*Yum-
my!*

*Daddy,
it's
yummy!*

YII
BA-
DUM



Put it on!
Put it on
and let's
eat!

More
food?
More
food?

Sec-
onds

I found some
pickled greens
and miso beef
and seaweed!

Look!

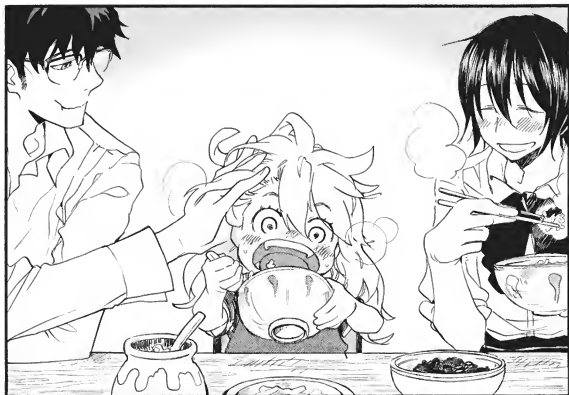
Top-
pings!

Um...

O-
oh!

CLATTER

パン



I promise
you...

Tsu-
mugi.

MUNCH

むち
むち

Hmm?

MUNCH

むち
むち







*Would
you eat
with me?*



*Could we
cook and eat
together?*

Sensei!



*When am I
gonna get
meat and
stuff?*

は
HUH?!

DONABE RICE



☆ Ingredients ☆ Serves 3-4

1 1/2 cups rice
430 mL water -

Try to have between 12 and 13 times
as much water as rice.

dash of sake

Steps



1. Wash the rice, then pour it and the water into the donabe. Cover and heat on medium high. When it seems ready to boil over, turn the heat to low and cook for 13 minutes.



POINT+
Add a bit of flavor by
putting in a little sake.

2. Turn the heat to high for 30 seconds, then turn off the heat and let it steam for ten minutes. Remove the lid and stir.

POINT+
You can adjust the amount of water and
the heat settings to your taste.



Try it
once you
get used
to the
recipe

How to clean rice
to make it delicious



Quickly!

1. Put the rice in a metal strainer. Soak the whole thing in a bowl filled with water. Stir the rice around with your hands and then lift it out of the water.
2. Continue to stir the rice without putting it back into the water. Stir it quickly but gently.
3. Get a fresh bowl of water and soak/mix again. Make sure the rice bran is getting rinsed off. Strain and stir. Repeat.
4. When the water no longer clouds up, strain the rice and let it sit for 30 minutes in the summer or an hour in the winter (to absorb the moisture).



I love rice!

Huh? You
left it in
the water
the whole
time-



Let's
try it
next
time!

This
lets the
rice fully
absorb the
water
it's been
soaked in

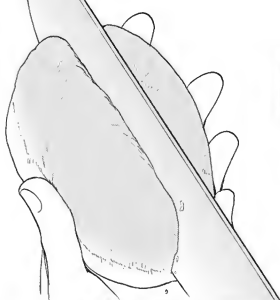


When we made rice at home, it really boiled over and scared us. Heheka
(It was good, though.)



Chapter 2 | Pork Miso Soup and Restaurant Lights







The rest are okay.

I see.

Then I'll seal away the rest of them.



And I like this one, too! It's soft and yummy! And round and cute!

This one's got an animal picture on the inside, and it's yummy.



Are there any of these you like?

For boxed lunches?

Packages: Edamame Veggie Mix; Shrimp Macaroni
Corn Gratin, Horoscope Included



Daddy promised you...

...that he'd do his best to cook for you.

Right?



Seal them away? Why?

Food...



Well...

Maybe not...

I was thinking of taking a cooking class-

And with Kotori-chan?!

Could we
cook and eat
together?









It doesn't
have to be
every day.

I don't
have a
dad...

... so
there's
nobody
else I can
rely on.

Just
come
here
once in a
while...

...and make
something
to eat
with me.

...turn
on the
lights...



My mom will
be fine with it
since you're
a teacher!

And it's
not like
we don't
know you.

So you are
from my
school...

Yes.





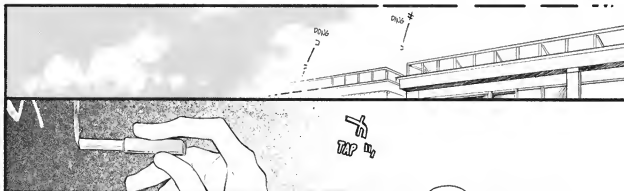
Have you still
not learned the
names of your
students?

You're my
assistant
homeroom
teacher.

Kotori Iida,
class 1-A.



I'LL...
GO HOME
AND THINK
ABOUT IT.



You don't
want people
to find out
that you're
meeting with
a female
student
outside
school.

I under-
stand,
Sensei.

What if
he falls in
love with
me?

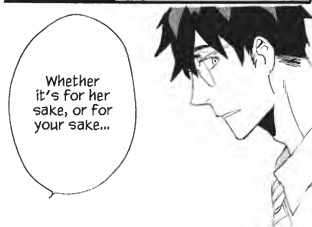
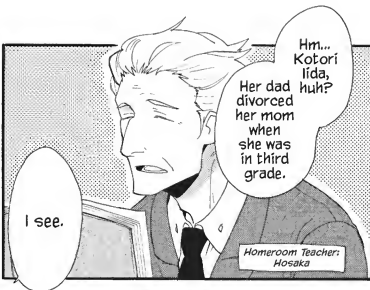
GASP!

EATING
HER
SECOND
BREAK-
FAST

I'll pretend
I don't know
anything
so people
don't mis-
understand.



...





I don't know which.

PLUS,
KOTORI-CHAN'S
COOL!

Tsumugi,
you really
like that
place, don't
you?

It's
Kotori-chan's
house!

There's
a whole
story!

BZZZ!
It's me
enjoying the
Salisbury
steak with egg
on top that she
worked super
hard to make!

Is it a
park?



TAP 1205

1205 TAP

BEEP 200

This is your assistant
homeroom teacher, Inuzuka.
I'd like to meet your
mother to discuss the
matter from the other
day. Please let me know
when she has time.
Thanks.
Kôhei Inuzuka

You
seemed
to get
along
with her,
too!



Thank you. My mom
will be here
Wednesday night.
Please eat with us.
And bring Tsumugi-
chan!

Class 1-A
Kotori Iida

BEEP!

to
o
/!

That
was
fast.



Dear Inuzuka-sensei,

This is Kotori's mother.
I'm very grateful that
I'm going to be looking
after my daughter. ☺

And I
had her
put her
thumbprint
on it,
too!

the kitchen however
you want. I'm sorry,
but I have to leave
suddenly for work.
Thank you very much.

Megumi Iida

Would you
at least
stay and eat
with me?

I've got
all the ingredi-
ents, too.

I'm
bribing
her with
one of
my old
aprons.

I get
one, too!

**Look,
Daddy!**

**That's
not the
problem!**

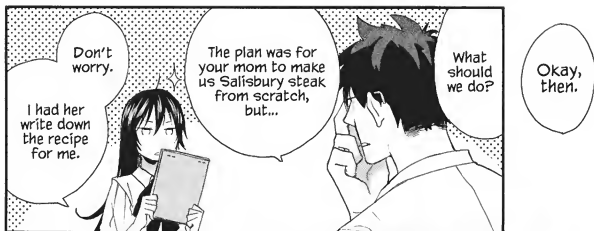
Would
it be
better if
she had
signed
it in
blood?

So
cute...

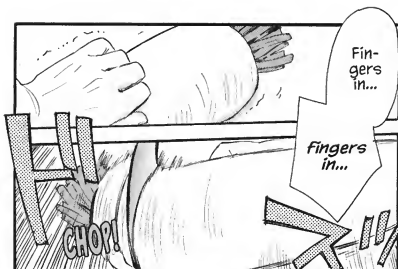
~~~~~

**Okay!**

Just for  
today,  
okay?



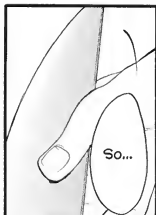




THUMP











What about you?



Tearing it apart looks fun.



You tear the konnyaku apart and parboil it to reduce bitterness and soften it up.

Package: Konnyaku



I'm no good at cooking either...

...but there's nothing embarrassing about not being able to do something.



...



Oh, I see...





You  
wanted  
someone  
to do the  
cutting  
for you.



Sob  
...

Yes.



You were having  
trouble, and I  
like to eat, and  
I can be a taste  
tester...

I thought  
it was  
a really  
good idea,  
but...



I wish  
I could  
do it.

My mom's  
always  
busy, and  
I know it  
would help  
her.

But  
I just  
can't.

Actually,  
I feel better  
now that I know  
what you were  
thinking.

...?

Oh.

No.

But  
it  
looks  
like I  
was...

I'm  
sorry I  
didn't  
tell  
you.

I wasn't  
trying to  
use you or  
any-  
thing.

*I didn't know  
if I could  
make good  
food for  
Tsumugi by  
myself.*

It's  
tough.

I was  
having  
trouble,  
yeah.

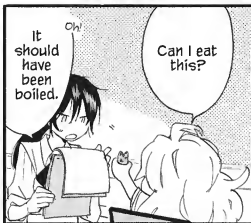
For  
both of  
us...

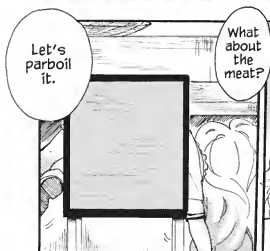
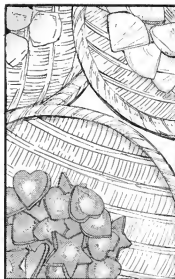
So in a  
way...

...cooking  
together  
is good  
for both  
of us.

...and  
when we  
saw the  
lights on  
here, we  
felt so  
relieved.

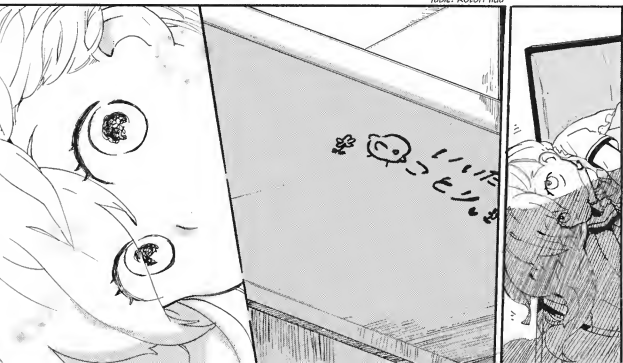
I know  
you don't  
want the  
restaurant  
to close...





Paper: tsu tsu tsu... mu mu mu...

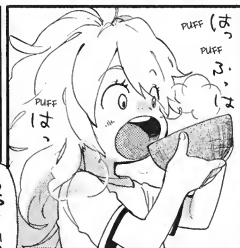
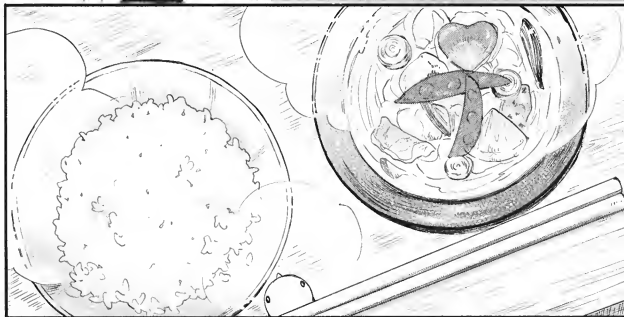
Table: Kotori Iida

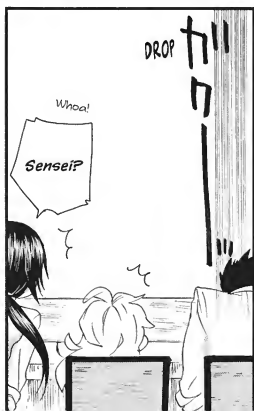














Yeah.



I'm fine.

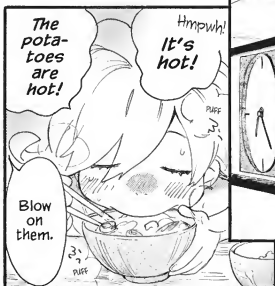
I'm just so incredibly happy, you know?



Right? So hot and tasty! Taro are best in winter, but I also like yams and sweet potatoes.

The potatoes are pretty good.

Look, my star!

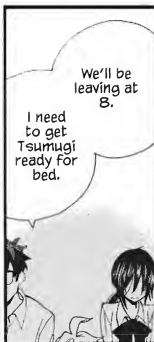


The potatoes are hot!

Hmpwh! It's hot!

Blow on them.







Let's  
do this  
again  
soon.

I wanted to make  
a bunch of other  
rules...  
...but we can  
do that  
next  
time.



I had fun  
running around  
the kitchen  
making food  
with you.

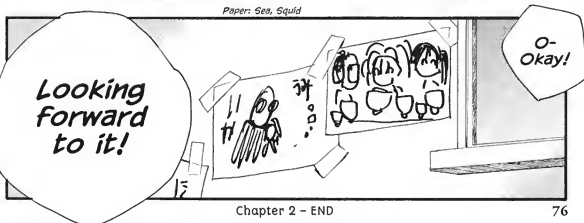
Huh?

Huh?

And  
so did  
Tsumugi.  
So...



Paper: Sea, Squid



Looking  
forward  
to it!

O-  
Okay!

# MISO PORK SOUP



☆ Ingredients ☆ Serves 3-4

7 cm daikon radish  
1/2 carrot  
1/2 green onion  
1/3 burdock root  
1 potato  
150 g pork (brisket)

1/2 block konnyaku  
9 snow pea pods  
1 pouch fried tofu  
1 Tbsp sesame oil  
800 mL dashi stock  
4 Tbsp miso



We use pork  
butt at our  
house.  
Yeah!

Steps



Hmm...  
Hmm...

1. Cut the carrots and daikon radish into quarter rounds, then cut the green onion into 1 cm slices. Chop the burdock root in thin diagonal slices and place in cold water. Cut the potatoes and pork into bite-sized pieces. Tear the konnyaku into bite-sized chunks and then parboil. Parboil the snow peas and the fried tofu.



Then cut them up

2. Put the sesame oil into the pot and stir-fry the pork on medium heat. Add and fry the ingredients in this order: carrots, burdock root, daikon radish, potatoes, konnyaku. Once the edges of the potatoes become translucent, add in the dashi stock

★POINT★  
You can boil the ingredients instead of frying.  
The taste will be lighter.

3. Once it starts boiling, skim off the scum that forms on top. Simmer on low heat for 7-8 minutes, then add the green onion and fried tofu.
4. Once the ingredients are softened, add the miso by dissolving it gradually into the stock. Once it starts boiling again, immediately turn off the heat and add the snow peas.



It's  
important  
to taste-  
test!



Is it  
good?

Third...?!

♥ The third  
♥ bowl tastes  
best poured  
over rice.











BE SURE TO  
**WATCH!**

A two hour special,  
tonight at 7!

Quiz Academy  
KnowKnow

So tonight  
at seven,  
it's the Quiz  
Academy  
KnowKnow  
Special!  
With special  
guest...

...cooking  
researcher  
Megumi Iida!

We're here  
with the  
two guys  
from High-  
Low PD and  
Taka Megu-  
san!

?!

Ha  
ha  
ha!

Iida-san,  
please  
stick  
to the  
script.

YAAAY!

Kotori! You  
watching? Your  
mom's gonna do  
her best!

...AND MY  
MOM WAS  
WEARING  
A SAILOR  
UNIFORM.



I turned  
on the  
TV in the  
morning...

CHOMP

は  
く

Even for  
TV, there  
are some  
things you  
shouldn't  
do!



No  
way.

I mean,  
just, no  
way!

は  
く  
CHOMP

Yeah.

So is  
this why  
your  
mom is  
busy?

It's not  
like she's  
really  
become a  
celebrity,  
though.



Is  
that  
the  
problem?

I've never  
even worn  
a sailor  
uniform!



And it  
looked  
great  
on her.

Oh...



...I BURNED  
THE  
SCRAMBLED  
EGGS.

Hmm?



Oh.

How was  
breakfast,  
by the way?

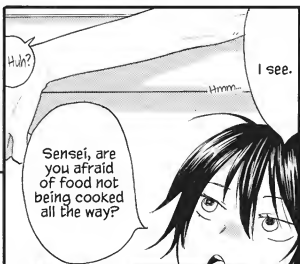
After I  
put in the  
miso, I  
put the  
heat on a  
little...

Oh

You  
made  
the pork  
miso  
already.

But you  
were able  
to make  
the miso  
soup,  
right?

...and it  
boiled  
down, so  
I added  
more hot  
water...



Huh?

I see.

Sensei, are  
you afraid  
of food not  
being cooked  
all the way?

MURMUR







Tsumugi-chan,  
you're coming  
to play over  
at my place  
today, right?

I can't  
wait!

Yeah!  
Daddy  
says  
thank  
you!

Let's  
clean  
up,  
okay?

Your  
parents  
will be here  
soon!

Every-  
one!



OKAY!



Thank  
you!!

It's  
fine!  
It's  
fine!



Huh?

Yup!

≠

PILED

Are you  
taking  
that?

!!  
HIGH



Ts...

Tsumugi-  
chan...



Hey!

That's  
not  
fair!



Oh!  
They  
gave it  
to me!

Oh  
my.

What's  
all that  
clay?







Tsumugi!

*There's been a little trouble with my daughter.*

Oh, gotcha.

Sure. Get going.

I'll tell the vice-principal.



So, uh...

Tsumugi and Mikio-kun are...

No, it's okay. Thank you.

Inuzuka-san, sorry to call you like this.



Tsu...

**I did not!**

**Tsumugi-chan scratched me!**

A tiny "bit."



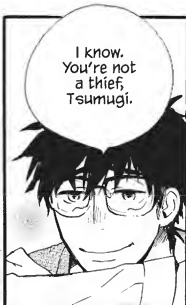
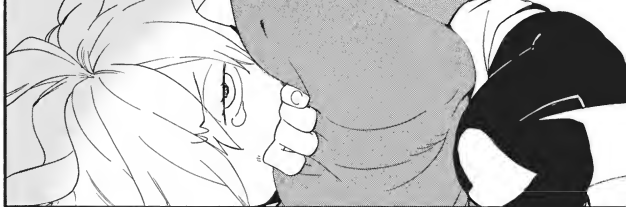
... over there.

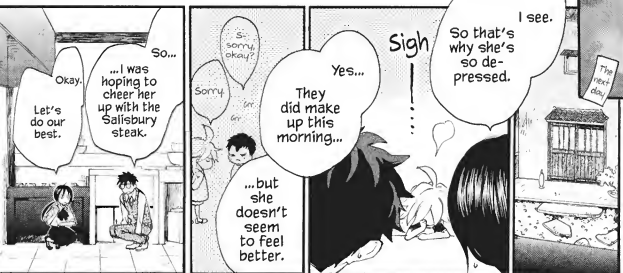














Let's  
stew  
it!

We'll  
make  
stewed  
Salisbury  
steak!



It's hard  
to get  
the tem-  
perature  
right on  
Salisbury  
steak,  
right?

Oh...  
about  
that.



So now,  
Sensei...

...I'm  
going to  
have you  
mince the  
onions!



You don't  
have to  
worry about  
under-  
cooking the  
middle!

And it  
tastes  
good!

Oh, I see.







Good...  
I didn't  
need the  
band-aids.

Well, we  
won't totally  
caramelize them,  
but they'll get  
translucent brown  
and yummy!



Okay!

Fry them  
until they  
get sorta  
caramelized.

What  
does that  
mean?



SCRAPE



I told  
you that,  
right?

I know  
you're not  
a thief.

You  
can't.

But...

That's  
not it.

That's  
not it...

'Cause  
you think  
I did  
something  
bad!

CH  
f  
...  
SHEEE

It's...

...really  
hard to  
tell your  
parents...

...when you  
think you've  
done some-  
thing wrong,  
right?

What  
is it?

Sensei,  
try asking  
her again,  
harder.







*Tsumugi!*



*Even if you did  
the wrong thing  
by accident, I  
still love you!*

*You're  
not a bad  
girl!*

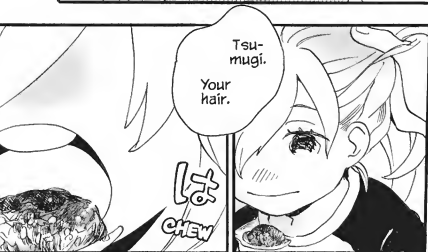
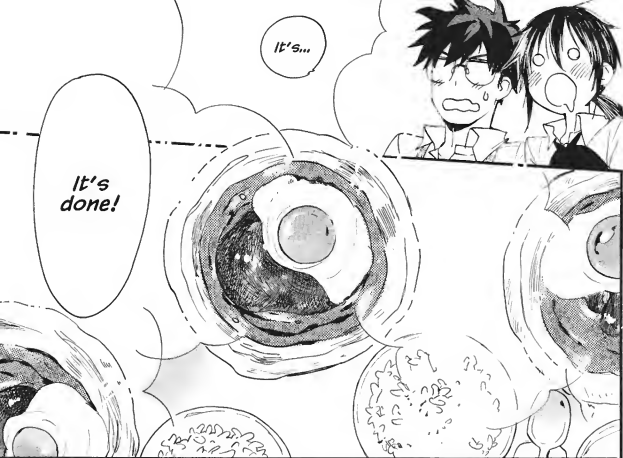
*I'll love you,  
no matter  
what kind of  
girl you are!*



So  
now...  
... we  
knead the  
meat well.









It's  
good...



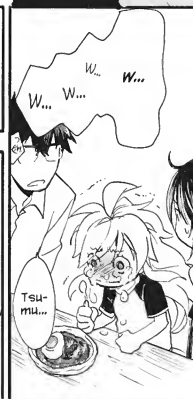
DRIP  
ぽ  
3  
、



Wooooo~

Dad-  
dy!  
W...

Waaahh!



W... W... W...  
W... W... W...



Wooooo~

...you've  
always  
been a  
good girl.

Tsumugi...

Daaaad-  
dyyyyy!

Tsu-  
mii...

It's  
another big  
success!

It's...

Hey!  
We're  
pretty  
good at  
this, aren't  
we?

it's  
good!

It's so  
light and  
fluffy!

Hee

I'm  
glad.

yup.

Hee  
hee  
hee!

I'm  
sorry.

Daddy's  
birthday  
present!

What were  
you trying  
to make with  
all that clay,  
Tsumugi-  
chan?

Oh,  
right!





Chapter 3 - END



# The Promised **SALISBURY STEAK**

☆ Ingredients ☆ Serves 3-4  
300 g mixed ground pork and beef

1 onion  
1/2 egg  
4 Tbsp bread crumbs

2 Tbsp milk  
1/2 tsp salt  
dash of pepper  
1 Tbsp olive oil

Fry up the rest and eat it!

One sunny-side up egg for each person!



## Sauce

- (A) 1 clove garlic (minced) 2 bay leaves 1 400 g can diced tomatoes  
(B) 1/2 tsp salt dash of pepper



1. Mince the **onion** and cook it thoroughly in the **olive oil** until translucent; then take it out and let cool.  
Soak the **breadcrumbs** in the **milk**.  
Beat the **egg**.
2. Put the **meat** into a bowl and mix with **salt** and **pepper** until combined.  
Add the ingredients from **Step 1** (reserving half of the onion) and mix until it starts to stick together.
3. Divide what you made in **Step 2** into three or four portions and toss them between your hands to help the meat bind. Shape into patties and make a little depression in the middle using your finger.
4. Using the frying pan from **Step 1**, cook the patties from **Step 3**. (If it's not a non-stick frying pan, put down some oil.) Cook on medium heat.
5. Add a small amount of **olive oil** to the frying pan from **Step 4**. Add sauce ingredients **A** and cook on low heat. Once they start to smell good, put in the rest of the **onions** from **Step 1** and the **canned tomatoes**. Add the ingredients from **B** and stew for about 5 minutes. Then return the patties to the pan, cover, and stew for 7 minutes.
6. Take out the **bay leaves**, then reduce the sauce, stirring occasionally so it doesn't burn.

♡ Top with the sunny-side eggs you cooked ahead of time. ♡

You can add bouillon cubes, ketchup, or oyster sauce to the sauce.

Mix in part of the egg when you eat it! ♡

Hey...

The  
meat...

Tsumugi...

Yeah

...was  
so yummy,  
wasn't it?

...let's go  
to bed.

okay?

It was so  
juicy...  
...wasn't  
it?



Let's go  
see a  
movie!

ぞ  
MURMUR

ゅ

Are you  
going  
some-  
where for  
Golden  
Week\*?

Come  
over  
to my  
place!

We're  
going to  
Dismey.

MURMUR  
ぞ  
ゅ

\*See translator's note at  
the end of the volume.

MURMUR

ぞ  
ゅ

...I think I'll be taking  
work home, but I'm  
taking the whole  
day off on  
the fifth  
to have  
fun.

JUMP  
"わく"

ど  
SLAM

I've got  
club  
activities  
every  
day!

Are  
you going  
anywhere with  
your daughter,  
Inuzuka-  
sensei?

Hmm

Golden  
week, huh? I  
used to  
go on  
trips and  
stuff.

...we're  
going  
on a  
picnic!

For  
Golden  
Week...



We'll eat  
a packed  
lunch...  
...and have  
fun.

Yeah.  
We're  
going to  
a nature  
park by  
car.

Are you  
guys going  
on a picnic  
too,  
Sensei?

Wait.  
Are you  
going  
on one,  
too?

Yup!

We'll  
both  
be  
doing  
the  
same  
thing!

I'm taking  
a lunch and  
going on a  
picnic with  
my mom!

I... I was  
just about  
to ask you  
the same  
thing!

Would you  
cook to go  
together?

**Good morning!**

**Good morning!**

And so...



**Let's work together and make...**

...a lunch filled with stuff!



**In that time, we're going to make**

*onigiri, fried chicken, tamagoyaki, cabbage and shirasu\* stir-fry, marinated vegetables, ham skewers, chikuwa\* stuffed with cucumber and cheese, and squash and cream cheese!*

**Let's do our best!**

Uh...

All that?

We've got about three hours until you guys leave and I meet with my mom.



\*See translator's notes at the end of the volume.

Okay, for starters...

...let's make the marinated (?) veggie thingies.

The what now?

You soak whatever veggies you like in sweet 'n sour stuff.

CUCUMBER

CARROT

CARROT

CELERY

**This is my chance to make up for when she skipped out on flower-viewing!**

*Of course!*

You're really fired up!

**You watch us!**

What do I do?









**Fried chicken?**

And now we start the fried chicken...



Then we drain and marinate the vegetables.

If you don't mind, write down what you put in and how much.

So we can make it again later.

I'm taste-testing everything, okay?



Fried chicken!

Fried chicken!

Let's eat it!

The fried chicken?

I love fried chicken!



Yes. We marinate it in a sauce with garlic, grated ginger, sake, and lots of soy sauce, and then...

Once it soaks up the flavor, we fry it!

WOOW



W-We're making the fried chicken later...

I wanna make fried chicken, too!

But I wanna... but I wanna!

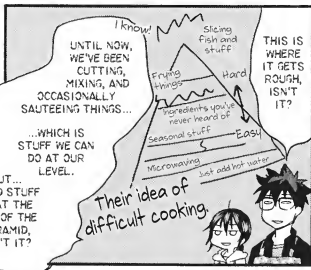
Right, right.





\*See translator's note at the end of the volume.







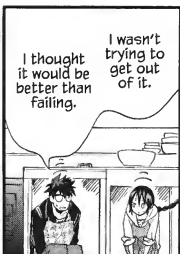


I want to...

Sigh...



Huh?  
Maybe I'm still upset about burning the eggs the other day.



I thought it would be better than failing.

I wasn't trying to get out of it.



...that will get Tsumugi all excited.

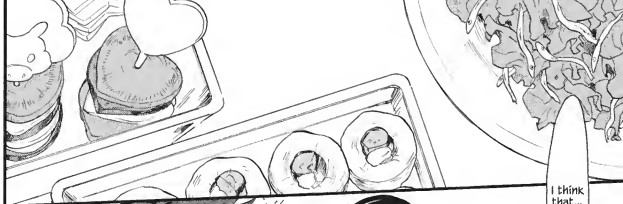
...make a delicious lunch...



I want to make her happy...

...just like you want to make your mom happy.





I think that...

...having seen how hard you worked to make it...

Ha ha  
Heh...  
At least, I would be if I were her.

She'll be happy.

...she won't care if it's good or not.

Thank you.

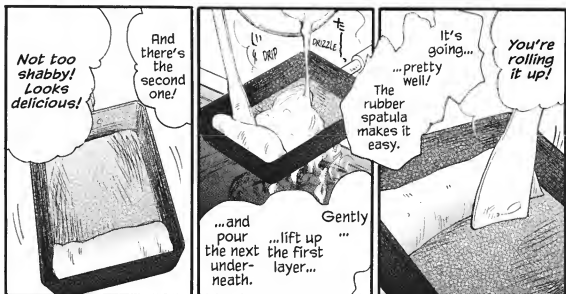
No.

...but if I had a dad, maybe this is what he'd be like.

I don't know...

Okay.







All right,  
now for  
the third  
one...



*Aaaah!*

*I put  
in too  
much!*



Let's try  
cutting  
it open,  
okay?

Sen-  
sei...



*Uh...  
let's just  
make an  
omelette!*

*Mix it  
all up,  
stir it  
togeth-  
er!*

*Then  
heat it  
through!*

What do  
we do?  
What's  
going to  
happen  
with this  
thing?

**HUH?**





Okay!

Sensei,  
keep  
putting  
them in!



It splashed  
me!



Sensei!  
Put  
them  
in!

Then  
put  
them  
in!

Let  
them  
rest!







The fried chicken goes here.



'Cause it's white?

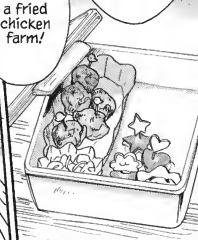
Same with the chikuwa!

Yup!



Heaven's up above, so that's where you put the eggs!

It's a fried chicken farm!



Sneaking a bite is the best part of packing lunch!

I'm gonna do it, too!



There's one left over.



Are you allowed to do that?

Is that okay?!

Heh heh.



Yeah, I just got done making it.

Hi, Mom!

Oh.



Just a bite, just a bite...



Make sure you leave enough to eat later!

Ah!



Yeah.

Yeah.



I see.



Are you getting enough sleep? Are you sure you're not working too much?

I don't want you collapsing, okay?

Are you gonna be okay?

It's fine. You can't help it.





Can  
you do  
me a  
favor?

So,  
Sensei.



Yup. She  
skipped  
out on me  
again!

Um...  
Was  
that...?



...Yeah.  
Bye.



I'll eat  
this with  
my mom  
when she  
comes back  
tonight.



I'm  
fine.

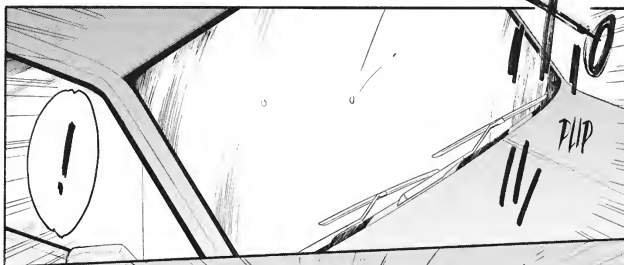


No,  
it's  
fine.  
It's  
fine,  
but...

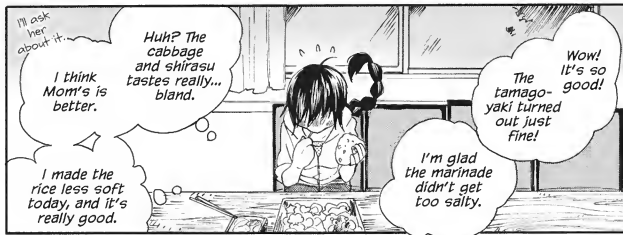
...are  
you  
okay?

Thanks!  
I'll send  
this to  
my mom!

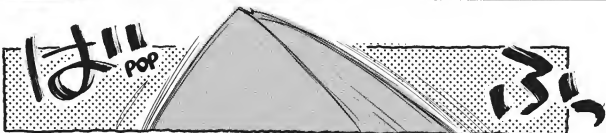


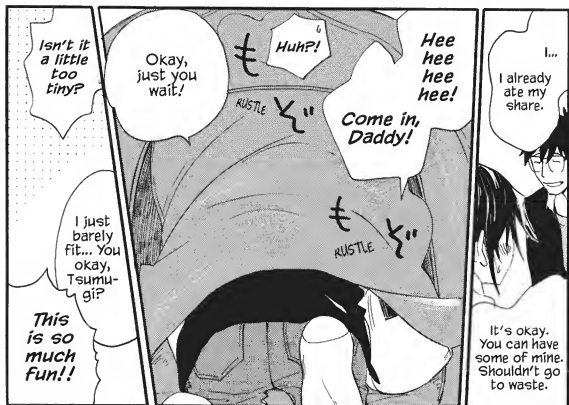
















Wow  
...!



**Yum...**



**Ptoo!**  
I'm not  
eating  
celery!

Tsumugi  
the  
veggies  
are  
yummi  
too!

Maybe  
she  
just...  
...doesn't  
want to  
eat the  
same  
thing  
again.



**The  
sauce?!**

**It's  
good!**

What's  
this sweet  
'n spicy  
stuff with  
the sesame  
seeds?

The  
marinade  
really  
soaked  
in

But the  
ones without  
the sweet  
and spicy  
sauce are  
also good!

NOM

は

は

は

は

は

は



**The fried  
chicken  
is so  
yummy!**

Fried  
chicken!  
Fried  
chicken!!  
Fried  
chicken!!

**Bouncy,  
bouncy!!**

You  
really do  
love meat,  
don't you,  
Tsumugi?

**Juicy!!**



**I can't  
eat any  
more.**

You  
eat the  
celery,  
Daddy!

Celery!  
Eat the  
celery!

I  
feel...  
... so  
full...

# Sweet and Spicy FRIED CHICKEN

☆ Ingredients ☆ Serves 3-4

300 g chicken (thighs)  
a little potato starch

cold water  
1/2 Tbsp white sesame seeds

- A** 3 Tbsp soy sauce 2 Tbsp sake  
1 tsp grated ginger 1 tsp minced garlic
- B** 2 Tbsp soy sauce 1 Tbsp sugar 1 Tbsp mirin



1. Cut **chicken** into bite-sized chunks and soak in **cold water** for 10 minutes.
2. Take the **chicken** out of the water and gently pat dry.  
Mix the ingredients listed in **A** and marinate **chicken** for 10 minutes.
3. Lightly coat the **chicken** with **starch** and fry at 160° C for a minute and a half. When the surface turns light brown, take the pieces out and let them rest for 3 minutes. Increase the oil temperature to 190° C and fry again for 40 seconds.



4. Put all the ingredients listed in **B** into a saucepan and mix.  
Place the pan on medium heat. Once it boils down, add the **white sesame seeds**.
5. Pour **4** evenly over **3**.









BLUSH

レオ

い

If you're that interested in her, ask her to join us!

Iida-san froze while she's eating.

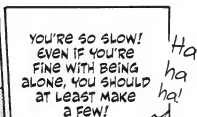
Oh, look.

Yeah, ask her yourself.



B-but she's always eating something during breaks.

She doesn't seem to be embarrassed about eating alone. Maybe she has a policy or something...











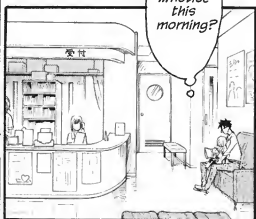
She's hot...



It's been a year since the last time she got sick.



Why didn't I...



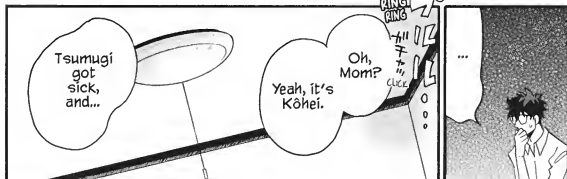
...notice this morning?



Is that why?

AH!

GOLDEN WEEK





The special...

Okay.  
If there's  
anything you  
want to eat,  
let me know.



Okay.

I'll buy  
it...

...when I  
go get  
dinner.

I was in  
such a  
hurry.

Right...  
I should've  
bought it.

Huh? Oh! Oh!  
Right, right!  
The special!

DING  
DONG!

UGH...

Wheeze

Huff

Are you  
going  
some-  
where?





I brought onions and ginger and a lot of other things I thought she could eat...

So I came to check in on you.

And you were in such a hurry.



I was worried!

About Tsumugi-chan!



Oh, right!

OH!

You're freaked out, aren't you?

...I realize it's really weird to just show up like this.

Now that I've calmed down...



I...

I'm sorry.



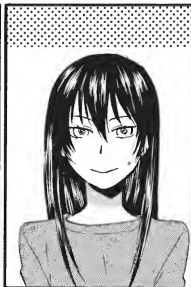
HUH?



Quick! I'll be right back...

...so can you stay and watch the house for a minute?





They moved to the living room



As long  
as I have  
these strong  
feelings and  
a heart that  
believes...

...my wish  
will come  
true!

I won't  
give up!



And also,  
I think I'll  
be able to  
see her  
sooner.

Some-  
how.

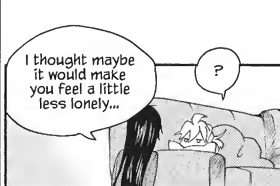
So I  
don't feel  
lonely.

I heard that  
when I'm an  
old lady, I'll be  
able to see her  
again.

I  
see.

Um...

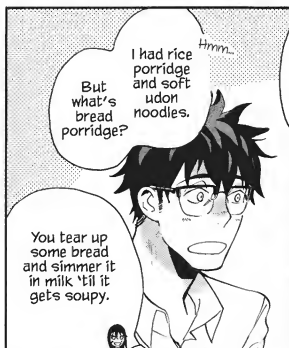
Would you  
let me be  
your friend?



Can: White Peaches







\*See translator's note at the end of the volume.





If you're going to make something, do you want me to help?



Right!

We need to ask her first.

Oh!

I think we can make that.

Let's ask Tsumugi-chan if there's anything she wants to eat.



Phew!

Okay, what should we make?

Hmm...

I'm interested in this bread porridge stuff. Rice porridge is easy. Or we could also do udon...or chawanmushi like you mentioned.



Hmm?



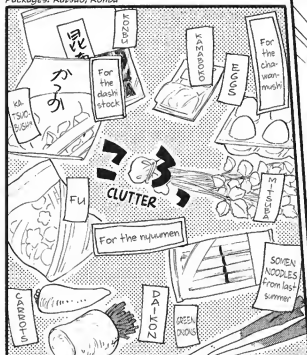
Um, this and this and this.

What ingredients do you have on hand?

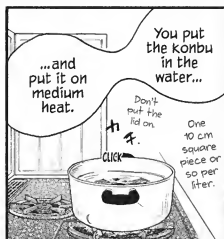


\*See translator's note at the end of the volume.

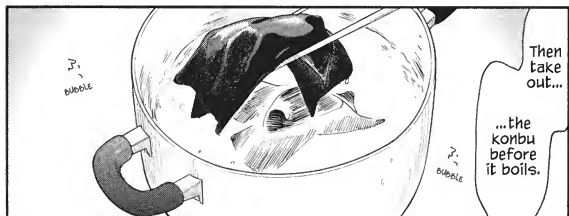




\*See translator's note at the end of the volume.



Box: Instant Dashi





Once it starts to sink, you turn off the heat.

CLUCK  
カキ



Then add lots of katsuo-bushi.

BUBBLE



...to the bottom.

Then you wait for it to sink all the way...



Maybe that's why I'm excited now.

It was always so exciting!

But when I was a kid, I used to love watching my mom make it.



This is actually the first time I'm making my own stock.

Heh!



You look really excited.

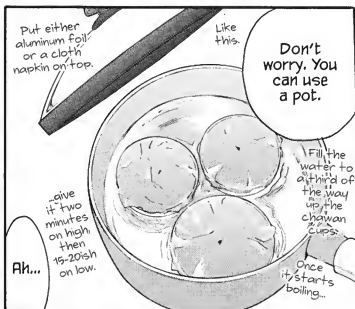
Huh?







\*See translator's note at the end of the volume.





CHOP

Right!

So  
leave it  
to me.

ト  
／  
CHOP

I've  
been...  
...starting  
to really  
like it.

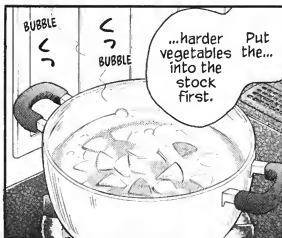


When  
should we  
cook the  
somen  
noodles?

Oh, I  
want to  
cool the  
chawan-  
mushi  
first.

But let's  
add mirin  
and soy  
sauce.

Ooh...  
It looks  
delicious  
already...

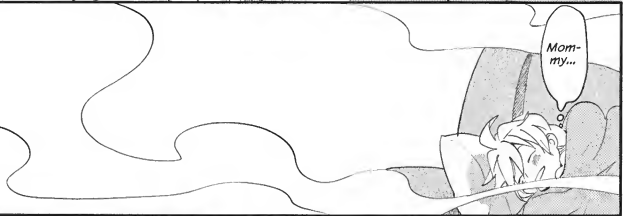


BUBBLE

BUBBLE

...harder  
vegetables  
into the  
stock  
first.

Put  
the...



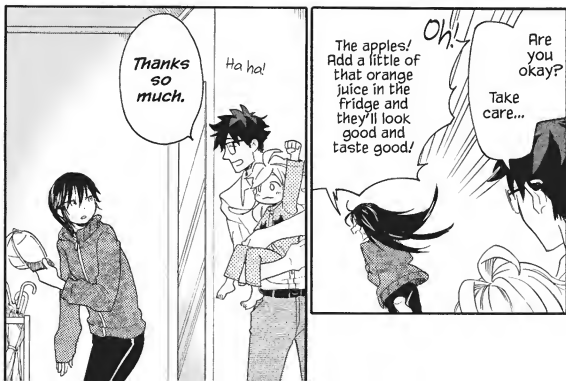








It's so good...





If  
only...  
...he  
wasn't my  
teacher...



It's  
sweet  
and  
sour!



Daddy  
loves  
them.

How  
about  
some  
apple  
sauce?

Chapter 5 - END

# CHAWANMUSHI

## Dashi Stock

☆ Ingredients ☆ Serves 3-4

- 1 L water
- 40 g katsuobushi
- 10 cm sq piece konbu

Maybe we'll use home-made next time



For the pork miso soup, we used store-bought stock

## Steps



1. Put the **water** and **konbu** into a stockpot on medium heat, and take out the **konbu** just before it boils.
2. Add the **katsuobushi** to the pot. Once the **katsuobushi** start to sink, add the **katsuobushi** to the pot. Once the **katsuobushi** start to sink, turn off the heat and remove scum from the stock's surface. Once the **katsuobushi** completely sink, strain them gently.

POINT If you squeeze the **katsuobushi** when you strain them, the dashi won't taste right, so be careful!

## Chawanmushi

☆ Ingredients ☆ Serves 3-4

- 3 eggs
- kamaboko, mitsuba to taste

A 450 cc dashi stock (3x the amount of eggs)

- 1 tsp soy sauce
- 1 scant tsp salt

1 tsp sake

POINT

You can add whatever else you want: shrimp, chicken, shiitake mushrooms, fly bulbs, ginkgo nuts, etc.

## Steps



Tastes great hot or chilled

1. Beat the **eggs**, making sure that bubbles don't form. Add the ingredients from **A**. Mix carefully and then strain!
2. Cut the **kamaboko** into bite-sized pieces. Place a couple in the bottom of each dish before pouring in the egg mix from **step 1**. Cover each cup with aluminum foil.
3. Fill a big pot with water; about one third of the height of the cups, and heat. When the water boils, put the cups from **step 2** into the pot. Put the lid on the pot loosely, and after 2 minutes turn to low heat.
4. After the cups steam for 15-20 minutes, remove and place **mitsuba** on the egg surface. Reseal with aluminum foil and let steam a little longer.





LET'S  
MAKE  
OUR HIGH  
SCHOOL  
DEBUT!

It's Almost Time for High School

...YOU'LL BE A  
LOT EASIER TO  
APPROACH AND  
MAKE LOTS OF  
FRIENDS!

YOU LOOK PRETTY  
GOOD, SO IF YOU CAN  
JUST GET RID OF  
THE GLASSES...

I don't  
think I  
need to do  
that.

Huh?

Burn: Meat

signs: A Real Optometrist, We Have Contacts

RUMBLE

SO  
THIS  
IS IT,  
HUH?

ちゃんとは 眼科

コンタクトあな

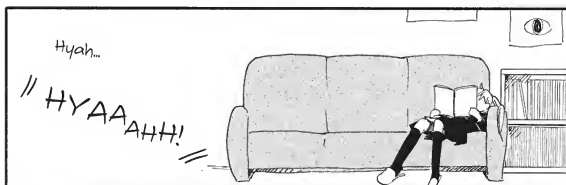
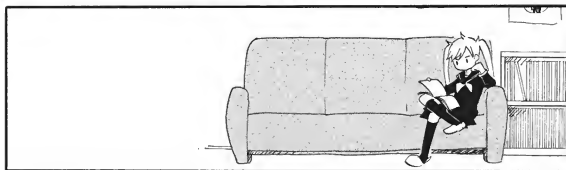
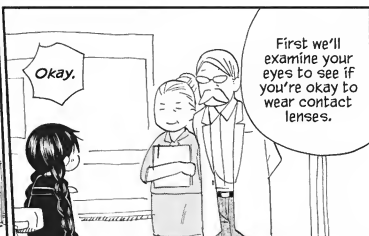
Yay!

Okay.

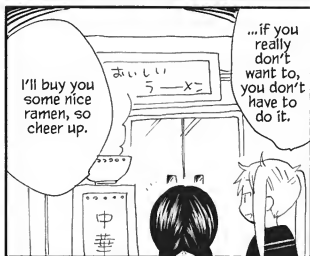
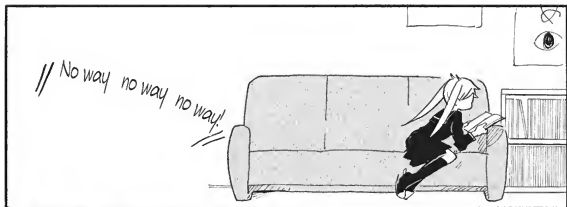
She's  
really  
thinking  
about  
me.

Come on,  
let's be  
super-  
popular  
together!

※ Kotori wore a blazer in high school, but here she's shown wearing a sailor uniform, due to authorial preference.

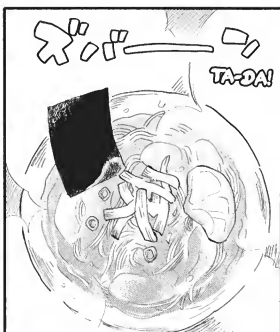






Signs: Yummy Ramen, Chinese





The End

## Afterword



See you next volume!

雨隠 ギド  
Gido Amagakure

Thank you!

Koz, Gon-chan, Tsuru-san, W-yama-san  
O-hara-san, M-chan, E-san, Nori-chan

T-shiro-sama, Jun Abe-sama  
Research Support: Tabegoto-ya Norabo-sama  
Cooking Advisor: Yo Tatewaki-sama

Thank you for all for your help!!



# Translation Notes

**Donabe, page 26:** A special type of clay pot used for cooking over an open flame.

**Konngaku, page 59:** A starchy plant also known as "Devil's Apron." It's made into a gelatin form and used as an ingredient in Japanese dishes.

**Golden Week, page 113:** In early May, a series of holidays form a week of vacation, allowing many students and families to travel or spend time together.

**Shirasu, page 117:** Dried baby anchovies.

**Chikuwa, page 117:** A tube-shaped food product made from fish paste, starch, and other ingredients.

**Konbu, page 122:** A type of seaweed.

**Chawanmushi, page 164:** A savory custard-like meal eaten as a main dish in Japan.

**Ngumen, page 166:** Noodles with milk.

**Katsuobushi, page 167:** Dried, fermented skipjack tuna.

**Kamaboko, page 171:** A type of fish paste.

...the  
Inuzuka  
House-  
hold.

Disaster  
strikes...



Tsumugi  
doesn't  
want to  
eat her  
green  
peppers.

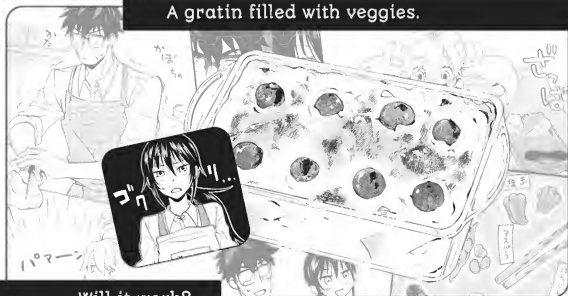


The  
dinner  
table  
freezes.



Daddy will do his best  
so that Tsumugi can  
enjoy her veggies!!

A gratin filled with veggies.



Will it work?

Will Tsumugi smile...



...and say it's delicious?

甘々と稲妻 Sweetness & Lightning 2

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